STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

School Food Authority Name: <u>Dumas School District</u>

Date of Administrative Review (Entrance Conference Date): February 10, 2017

Date review results were provided to the School Food Authority: March 8, 2017

General Program Participation

1.	What Child Nutrition Programs does the School Food Authority participate in? (Select all that apply)
	X School Breakfast Program
	X National School Lunch Program
	☐ Fresh Fruit and Vegetable Program
	X Afterschool Snack
	☐ Seamless Summer Option
2.	Does the School Food Authority operate under any Special Provisions? (Select all that apply)
	☐ Community Eligibility Provision
	☐ Special Provision 2
Review	Findings
3.	Were any findings identified during the review of this School Food Authority?
	X Yes \Box No

If yes, please indicate the areas and what issues were identified in the table below.

	If yes, please indicate the areas and what issues were identified in the table below.							
YES	NO	REVIEW FINDINGS						
X		A. Program Access and Reimbursement						
		YES	NO					
		X		Certification and Benefit Issuance				
		X		Verification				
		X		Meal Counting and Claiming				
		Findin	g(s) De	tails:				
		1)		e free and reduced price meal applications need more details on mentation of changes or updates made by the district.				
		2)	Three	e applications were missing the signature of the person filling out the cation.				
		3)	One a	application, which included three students was approved reduced.				
			child	students were on the child nutrition roster as reduced but the third was on the roster as free.				
		4)		School roster of students enrolled including their meal eligibility was not available at the time of review.				
		5)	One a	application verified did not provide sufficient proof of income mentation, but was accepted by the district.				
		6)	The I	Notification of Verification Letter sent to households selected for cation only included the first page of the letter.				
		7)	break	review of the October Claim for Reimbursement, seven (7) days of trast and lunch meals served at Dumas High School were not included e claim.				
		8)		review of the October Claim for Reimbursement, second meals were ted in the total meals reported on the claim.				
X		B. M	eal Pat	terns and Nutritional Quality				
		YES	NO					
		X		Meal Components and Quantities				

		X	П	Offer versus Serve			
			X	Dietary Specifications and Nutrient Analysis			
		Finding(s) Details:					
		1)		ated production records were being used at the district.			
		2)		d on a review of production records for the month of October, meal			
			patte	rn at breakfast was not met for nine (9) days and meal pattern at lunch			
				not met for twenty (20) days.			
		3)		district was crediting non-whole grain rich products as being whole			
				rich, which made the planned menus not meet the federal meal			
				rn requirements.			
		4)		n observation at Dumas High School, offer versus serve was not			
V		implemented correctly. C. School Nutrition Environment					
X				utrition Environment			
		YES	NO	CEA On Cita Manitanina			
		V	X	SFA On-Site Monitoring			
		X		Local School Wellness Policy			
			X	School Meal Environment			
			X	Competitive Foods			
			X	Smart Snacks in Schools			
		X		Professional Standards			
			X	Water			
		X		Food Safety			
		X		Storage			
		X		Buy American			
			X	Reporting and Record Keeping			
			X	School Breakfast Program and Summer Meals Outreach			
		X		Other			
			g(s) De				
		1)		Wellness Committee has met one time this school year, however no			
		documentation of review of menus were available for review.					
		2) The wellness policy and information informing households about wellness					
		committee meetings are not published on the district website. 3) At the time of the Administrative Review, all managers and food service					
		workers at Dumas School District had not met the training requirements					
				is school year.			
		4)		service staff were not wearing hair nets and had nail polish on their			
			nails.				
		5) The district does not have a Food Safety Plan that follows Hazard Analysis Critical Control Points (HACCP).					
		6)		nost recent health inspection, dated February 2, 2017 indicated rusty			
			shelv	es under the sinks are not easily cleanable and the vent hood filters			
				lean but the inside of the hood itself needs cleaning.			
		7) Food items in the refrigerators and freezers were not stored properly, sealed, or date marked.					
		8)	Time	and temperature control was not utilized when serving ranch and			
		9)		n salad dressing during meal service. items ordered for programs other than child nutrition were found in			
)		itchen with no documentation that child nutrition did not pay for these			
			items				
		10		ragus was a product of Mexico, and therefore does not meet the Buy			
			Ame	rican requirements for federal child nutrition programs.			
	X	D C	ivil Dia	hts			
	Λ		ivil Rig g(s) De				
	<u> </u>	I muni	5(3) DC	wii),			

X	E. Other		
	Finding(s) Details: 1) The district is not charging the minimum required price for adult meals. 2) Student meal status eligibility reports from an e-School roster from 2013 were sitting on a table in the cafeteria during meal service.		